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Foodstuffs—Protection and Sale—Sanitary Regulation and Inspection of Places where Produced or Sold—Employees—Vehicles—Toilets. (Ord. A-205, Apr. 10, 1916.)

SEC. 69. Every butcher, grocer, milk and cream dealer, or peddlers, owners of restaurants, hotels, boarding houses and kitchens, and every person who shall have in his possession or who shall buy or sell, or offer to buy or sell, any meat, fruit, vegetables, milk, cream, market produce, or any other food supplies, and the agents or employees of any of the foregoing persons, shall allow the health officer to freely and fully inspect their milk, meats, fish, game, fruits and vegetables, market produce, and any other food supplies, held, offered, or intended for sale, and all equipment, appliances and utensils used in connection therewith, and shall be required, under oath, to answer all reasonable and proper questions asked by either the health officer or any of his deputies, relative to the condition thereof, and of the places where said articles may be kept or stored, and shall allow the same to be examined by said officer or any of his deputies.

SEC. 70. It shall be unlawful for any person or corporation to have in his or its possession for purposes of sale, or to offer for sale any meat or meat product containing any foreign coloring matter, or any preservative, other than common salt or saltpeter. Saltpeter may be used for preserving or pickling purposes in the proportion of 3 pounds or less to 50 gallons of pickle.

SEC. 71. It shall be unlawful for any person to sell or offer for sale, or to have in his possession for the purpose of sale any meat, fish, poultry, game, fruit, vegetables, berries, milk, cream, market produce, or any other food supplies for use as human food, that is [sic] decayed, diseased, unwholesome, or from any cause unfit for human food, and it shall be the duty of the health officer to at once seize and confiscate the same, or destroy same on premises where found, by any method approved by him, and such seizure and confiscation shall not exempt such person from prosecution hereunder.

SEC. 72. The owner, lessee or occupant of any room, stall, or place where any meat, fish, poultry, fruit, or vegetables, milk, cream, market produce or any other food supplies shall be prepared, stored, kept or offered for sale, shall put and keep such place in a cleanly and wholesome condition. Every person having charge of, interested or engaged in, whether as principal or agent or employee, the care of or sale of any meat, fish, poultry, fruits, berries, vegetables, milk or cream, market produce, or any other food supplies whatsoever, whether in their natural state or manufactured, shall maintain and keep the same in a cleanly and wholesome condition and with the highest degree of care so as to avoid pollution by exposure to the elements or to dust or flies, or by cats, dogs, or any other animals, or any fowl, and such person or persons shall not allow the same or any part thereof to be poisoned, infected, or become unsafe or unwholesome, or in any way use any injurious chemicals or any chemicals in such quantities as to make such meats, fish, poultry, fruits, berries, vegetables, milk, cream, market produce, or any other food supplies whatsoever injurious or unwholesome for human food. In the event any owner, lessee or occupant of any stall, place, market or storeroom shall refuse, neglect, or fail to put same in a clean and sanitary condition when notified so to do by the health officer, after giving reasonable notice to such owner, lessee or occupant as aforesaid, the health officer shall have the right, under the direction and with the approval of the city commission, to close his place of business or storeroom, and confiscate all perishable meats, fish, poultry, game, fruit, berries, market produce, or any other class of food supplies, and keep the place so closed until such time as the said place shall have been put in a clean and sanitary condition.

SEC. 73. No person who has consumption, scrofula, or any venereal disease, or any contagious or infectious disease, or any communicable skin disease, shall work in any grocery store, fish shop, meat shop, market, or sausage manufacturing establishment, or in any restaurant, hotel, boarding house, kitchen, or other place where food is sold,

or cooked, or prepared for serving, or served to the public as food in such manner as to come in contact with such food; and no owner, manager, or person in charge thereof shall knowingly permit or require any such person to be employed therein or in connection therewith.

SEC. 74. It shall be unlawful to display or expose for sale any foods, except those which are to be skinned before use, or any prepared foodstuffs, confectionery, dried fruits, pickled products, fruit products, meat products, or other foods prepared for eating, unless so protected as to exclude flies and dust by suitable coverings of glass, wood, or metal. The wrapping of food in newspapers, old sacks, or any paper substance that has been previously used, is hereby prohibited.

SEC. 75. Live poultry shall not be kept in the same room or compartment in which meat or other foodstuffs are kept or offered for sale, nor shall live poultry be kept in any room or compartment adjoining such room or compartment if the conditions are such that the room or compartment in which the live poultry is kept ventilates, or is likely to ventilate, into such other room or compartment: *Provided, however,* Nothing herein shall be construed to permit the keeping of live poultry in any cellar or basement.

SEC. 76. All meat markets or other places of business for the sale of game, poultry, meat, fish, or other sea food shall be provided with water and sewer connections, and all windows and doors in such places shall be properly screened, when in the opinion of the health officer it is necessary to exclude flies or other insects therefrom. All meat markets or places where the above-mentioned food products are sold or offered for sale, and all tools, implements, and fixtures used or handled therein shall be kept clean and in a sanitary condition, and all employees when handling meat or other food products shall wear clean linen or rubber aprons. All delivery wagons used for the delivery of any food products in the city shall be kept in a clean, sanitary condition, and all meats and other food products in course of delivery in the city shall be so covered and handled as to keep the same free from dirt, dust, flies, and other insects, or other contamination while in transit.

SEC. 77. It shall be unlawful to prepare, cook, serve, keep for sale, or sell any kind of meat, fish, fowl, game, vegetables, fruits, or other foods in any room in which a toilet is located or in any room opening directly into a toilet, unless there is outside ventilation to such toilet room.

SEC. 78. No part of any animal or fish or fowl that dies by accident or from disease shall be brought into the city of North Yakima for the purpose of sale or gift as human food at or out of any cold storage or other place of business. No veal under five weeks of age shall be offered for sale or gift or used in the preparation of any food products. Any such food found on the premises or in any shop, store, or market shall be condemned and destroyed by the health officer.

SEC. 79. No sawdust shall be used on the floors of any part of a meat market open to the public. The screen doors of all shops, stores, and other places where human food is offered for sale shall open outward.

SEC. 80. It shall be unlawful for any person to sell, offer for sale, or have in his possession for purposes of sale, any vegetables that have been washed or kept in water from any irrigation ditch or canal or that have been washed or kept in any water that is unfit for drinking purposes.

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SEC. 82. The owner, lessee, or person having in control either as agent, employee, or otherwise any private dwelling, hotel, restaurant, bakery, kitchen, lodging house, or lunch counter, or other place where offal, garbage, and offensive nauseous substances may accumulate, shall provide suitable, convenient metallic receptacles for receiving garbage, slops, offal, kitchen refuse, cinders, ashes, rubbish, or other offensive nauseous substances accumulating in and about any such hotel, private dwelling house, restaurant, bakery, kitchen, lodging house, or lunch counter, or other place where offal,

garbage, and nauseous substances may accumulate, which said receptacles shall be provided with tight-fitting lids and shall be emptied and cleaned at such frequent intervals as will prevent the same and such accumulation of garbage, slops, and refuse from becoming offensive or dangerous to the public health; said receptacles shall at all times have a lid or top fitting tightly over the same so as to prevent as far as possible the emission of odors therefrom and the ingress of flies therein.

SEC. 83. No dogs shall be allowed in any place where meats, groceries, fruits, or bakery products are kept, sold, or handled, nor be brought therein by any customer thereof.

SEC. 84. All bread not sold directly over the counter shall be wrapped in paraffin paper, bearing the baker's name. Other bakery products for distribution to other stores shall be so wrapped or protected as to exclude flies and dust.

SEC. 85. It shall be the duty of every person knowing of any fish, meat, poultry, game, fruit, or vegetables, milk, cream, or any other food supplies being bought, sold, offered, or intended for sale or use as food for human beings, or being in public places or markets in such city, knowing the same to be in an unhealthy or unwholesome or bad condition, or in anywise unfit for human food, to at once report such facts and particulars relating thereto to the health officer.

SEC. 86. It shall be the duty of the health officer in person or by deputy to inspect at frequent intervals every meat market, stall, shop, store, warehouse, cannery, factory, cold-storage plant, slaughterhouse, bakery, confectionery, restaurant, hotel, boarding house, and kitchen, and all carts, wagons, and other vehicles or containers, and all other places in the city of North Yakima where any articles of human food are manufactured, kept, held, prepared, cooked, or offered for sale, or where such articles are served or sold to the public as food, and report to the city commission the result of such inspections, and all violations of the provisions of this ordinance, and it shall be unlawful for any person to refuse admission to the health officer or his deputies to any such place or places or any part thereof. A score card printed in proper blank form, prepared by the health officer under the direction and with the approval of the city commission, shall be used by the health officer and his deputies for the purpose of designating conditions found on inspection of the places above mentioned. The blank spaces on such score card shall be filled in by the health officer or by the deputy making the inspection in accordance with conditions found to exist, and under the title "remarks" shall be designated any insanitary condition found to exist which is not otherwise noted on the score card. When the score card of any meat market, stall, cart, shop, store, bakery, confectionery, hotel, restaurant, boarding house, kitchen, soft-drink parlor, soda fountain, ice-cream parlor, or similar place of business where articles of human food are manufactured, kept, held, prepared, cooked, or offered for sale, or where such articles are served or sold to the public as food, shall fall below 70 but shall reach 60 or more the owner or proprietor of such place shall receive from the health officer a warning note, and if upon subsequent inspection the score shall again fall below 70, or if at any time the score of any such place shall fall below 60, the products from such place shall be deemed to have been produced under insanitary conditions, and the health officer shall have the power, under the direction and with the approval of the city commission, to close such place of business and keep the same closed until such time as said place shall have been put in a clean and sanitary condition.

SEC. 87. All hotels, restaurants, boarding houses, and kitchens, and all furniture, utensils, implements, stoves, and other appliances used in connection therewith, shall be kept in a clean and sanitary condition. No one shall sleep or be permitted to sleep in any room of a hotel, restaurant, boarding house or kitchen where food is stored, prepared, cooked, or served. No employee in any way connected with the handling, cooking, or preparing of any foodstuffs or products in any kitchen, boarding

house, restaurant, or hotel shall engage at work following a visit to a water-closet, urinal, or toilet room, without first thoroughly cleansing his or her hands. Every hotel, restaurant, boarding house, and kitchen shall be provided with ample facilities for washing and cleaning all eating or cooking utensils with hot and cold water.

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SEC. 90. Every proprietor, lessee, or occupant of any building, room, or premises, in which is conducted a soft-drink parlor, restaurant, hotel, lodging house, or other public place, shall keep the urinals and water-closets therein in a cleanly and sanitary condition; and shall keep in constant use in such urinals and water-closets a standard disinfectant.

SEC. 91. No water-closet or urinal shall be within or connected directly with any room where any meat, fish, poultry, fruit, berries, vegetables, milk, cream, market produce, or any other food supplies whatsoever, whether in their natural state or manufactured, are stored, kept, or offered for sale, unless the room in which such water-closet or urinal is situated shall have direct communication with the outside air and be separated from such room with a solid, tightly fitting door, equipped with an automatic closing device, and such door must be kept closed at all times except when in actual use for the purpose of ingress or egress.

Bakeries and Confectioneries—Sanitary Regulation—Employees—Vehicles. (Ord. A-205, Apr. 10, 1916.)

SEC. 54. Every place used as a bakery or confectionery shall be kept in a clean and sanitary condition as to its floors, side walls, ceilings, woodwork, fixtures, tools, machinery, pans, and utensils. All parts of the bakery or confectionery shall be adequately lighted at all times and shall be ventilated by means of windows and skylights or air shafts or air ducts, or mechanical apparatus, if necessary, so as to insure a free circulation of fresh air at all times. Such ventilating construction and equipment shall be of such character that a complete change of air in all parts of the bakery or confectionery may be made at least four times each hour: *Provided, however,* That it shall not be necessary to ventilate at such time or in such manner that the process of mixing or the rising of dough in any bakery shall of necessity be interfered with or prevented. No cellar or basement shall be used as a bakery or confectionery unless such cellar or basement shall have sufficient light and ventilation furnished from openings communicating directly with the outside air, or such artificial system or systems of light or ventilation as may be approved by the health officer.

SEC. 55. No person shall manufacture or offer for sale breadstuffs, cake, pastry, candy, confections, or other articles of food containing any substance which lowers, depreciates, or injuriously affects its quality, strength, purity, or wholesomeness; or containing any cheaper or inferior substances than it is represented to contain; or which is in imitation or sold under the name of any other article; or from which any valuable or necessary ingredient has been abstracted or omitted; or which is colored, coated, polished, powdered, or by any other means is made to appear of greater value than it is.

SEC. 56. Every bakery or confectionery shall be kept free from flies, and the openings thereof shall, from April 1 to December 1, be fitted with self-closing wire screen doors and wire window screens. Side walls and ceilings shall be smooth and shall be kept in good repair, and shall be kept well painted with oil paint, or lime washed or kalsomined, and all woodwork shall be kept well painted with oil paint.

SEC. 57. Every such bakery or confectionery shall be provided with adequate plumbing and drainage facilities, including well-ventilated water-closets and impermeable wash sinks on iron supports. No water-closet compartment shall be in or have direct communication with a bakery or confectionery, unless there is outside ventilation to such toilet room.